

**AMENDMENTS TO THE CLAIMS**

**This listing of claims will replace all prior versions and listings of claims in the application:**

**LISTING OF CLAIMS:**

1-27. (Cancelled).

28. (New) A dry flavour enhancing agent for a cereal product and particularly for baked bakery products including acid fermented flour, wherein it also includes yeast extract.

29. (New) The dry flavour enhancing agent according to claim 28, wherein its content of dry matters is greater than or equal to 85% by mass.

30. (New) The dry flavour enhancing agent according to claim 29, wherein its content of dry matters is greater than or equal to 96% by mass.

31. (New) The dry flavour enhancing agent according to claim 28, wherein its ratio by weight between dry matters of the acid fermented flour and dry matters of the yeast extract is between 0.8 and 2.6.

32. (New) The dry flavour enhancing agent according to claim 31, wherein its ratio by weight between dry matters of the acid fermented flour and dry matters of the yeast extract is between 1.2 and 1.8.

33. (New) The dry flavour enhancing agent according to claim 23, wherein fermented acid flour is derived from a fermented dough containing one or several cereal flour(s) that can be used for breadmaking, one or several flours derived from a bran enriched mill product or a mix of one or more cereal flours that can be used in breadmaking with one or several flours derived from a bran enriched mill product.

34. (New) The dry flavour enhancing agent according to claim 28, wherein the dose of lactic acid in the fermented acid flour is greater than or equal to 50 g per kg of fermented flour.

35. (New) The dry flavour enhancing agent according to claim 34, wherein the dose of lactic acid in the fermented acid flour is greater than or equal to 100 g per kg of fermented flour.

36. (New) The dry flavour enhancing agent according to claim 28, wherein it contains a yeast extract belonging to the *Saccharomyces* genus, preferably to the *Saccharomyces cerevisiae* species.

37. (New) The dry flavour enhancing agent according to claim 28, wherein it contains a brewer's yeast extract.

38 (New) A dry improving agent for baked bakery product comprising the dry flavour enhancing agent according to claim 28 and one or several ingredients chosen from the group consisting of ascorbic acid, emulsifiers, stabilizing -thickening agents and enzymes.

39. (New) A method to make low-salt (NaCl) food products in which common salt (NaCl) is substitute by the dry flavour enhancing agent according to claim 28.

40. (New) The method of claim 39, wherein the dry flavour enhancing agent content of dry matters is greater than or equal to 85% by mass.

41. (New) The method of claim 39, wherein the dry flavour enhancing agent ratio by weight between dry matters of the acid fermented flour and dry matters of the yeast extract is between 0.8 and 2.6.

42. (New) The method of claim 39, wherein the dose of lactic acid in the fermented acid flour of the dry flavour enhancing agent is greater than or equal to 50 g per kg of fermented flour.

43. (New) The method of claim 39, wherein the dry flavour enhancing agent contains a brewer's yeast extract.

44. (New) A process for the preparation of a bakery dough with ingredients comprising at least non-fermented flour, water, baker's yeast and the dry flavour enhancing agent according to claim 28.

45 (New) The process according to claim 44, wherein dough ingredients are such that the weight ratio between firstly all dry matters of the acid fermented flour and the yeast extract, and secondly the non-fermented flour, is between 0.8 to 2.5%.

46. (New) A baker's dough obtainable by using a process according to claim 44.

47. (New) A baker's dough obtainable by using a process according to claim 45.

48. (New) A dough for baked bakery product comprising:

- non-fermented cereal flour,
- baker's yeast,
- a content of added NaCl less than or equal to 1.8% by mass in proportion to the mass of the non-fermented flour,

- the dry flavour enhancing agent according to claim 28,  
the quantity of acid fermented flour being such to obtain a baked product after  
fermentation and baking of the  
dough with a lactic acid content in crumb equal to at least 500 ppm.

49. (New) A dough for baked bakery product comprising:

- non-fermented cereal flour(s),
- baker's yeast,
- the dry flavour enhancing agent according to claim 28 said dough having a  
sodium or Na<sup>+</sup> content less than or equal to 0.50% by mass with respect to the dough.

50. (New) The dough according to claim 49, wherein the acid fermented flour has a dose  
of lactic acid greater than or equal to 70 g per kg, and provides at least 300 ppm of lactic acid, in  
the dough.

51. (New) The dough of claim 49, wherein said dough is frozen.